



*Schonell*  
**CATERING  
MENU**



**SCHONELL**  
EVENTS & CATERING



Updated March 2020

# *Your On-Campus Catering & Event Specialists*

If you're hosting an event that needs to make an impact, Schonell Events & Catering can cater to your every need. We offer flexible and affordable options that can be customised to meet your event and budget requirements.

Our menu offers a diverse range of casual, cocktail and formal options. Our staff have decades of experience and pride themselves on delicious food and premium customer service.

Located right in the heart of UQ, Schonell Events & Catering have been established for more than 25 years providing catering and venue hire to UQ staff, students and the wider Brisbane community. Overlooking the lakes at UQ, our function rooms offer an ideal space for conferences, exhibitions, workshops or dining.

Schonell Events & Catering is proud to be a member of UQ Unwrapped and being sustainable in our practices. All catering orders are presented on reusable platters and all single-use plates, cups and cutlery are commercially compostable or biodegradable.

We invite you to explore our catering services and to get in touch with our team.

## *The Schonell Events & Catering Team*

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## BREAKFAST

### *Savoury*

Fig & parma ham bruschetta served with pecorino & olive oil	\$6.5
Bacon & egg bagel with relish. GF available \$2 extra.	\$6.5
Smashed avocado on toasted Turkish fingers, with tomato salsa & balsamic glaze (V)	\$5.5
Spinach & feta muffin, large	\$4.5
Portuguese style tartlet - chorizo & spinach	\$3.5
Portuguese style tartlet - beans & kale (V)	\$3.5
Mediterranean frittata with relish (V)	\$5.0

### *Sweet*

Banana bread served with butter	\$4.0
Raspberry & pear loaf with crème fraiche	\$5.5
Blueberry muffin - 1 per person	\$4.0
Coconut yoghurt, lychee, mango coulis & granola (VG) (GF)	\$6.5
Chia & almond pudding with wild berry compote (VG) (GF)	\$5.5

### *For a crowd*

<b>Croissant station</b> - large butter croissants with ham, cheese, tomato & jam on the side	\$6.5 pp
<b>Breakfast tarts</b> with roast vegetable chutney. Vegetarian option available.	\$55.0 - serves 8
<b>Hot breakfast buffet</b> - bacon, scrambled eggs, roasted vine tomato, sautéed mushrooms, fresh fruit platter, fruit Danishes & condiments. Assorted tea, filtered coffee & juice.	\$23.5 pp (minimum 20 people)

## MORNING & AFTERNOON TEA

### *Sweet*

(Minimum order 5 of one item)

Cronut - 1 per serve	\$3.0
Macarons & gourmet shortbread - 2 per serve	\$4.5
Classic cookies - 2 per serve	\$2.5
Pistachio yoyo - 1 per serve	\$4.0
Melting moments (GF) (DF) - 1 per serve	\$3.0
Bite size cake & slices - 2 per serve	\$5.0
Scones with cream & strawberry jam - 1 full scone per serve	\$4.0
Fruit danishes - 2 per serve	\$5.0
Chocolate brownie (GF) - 1 per serve	\$4.5
Portuguese tart - 1 per serve	\$4.5
Petit four tartlets - 2 per serve	\$4.5
Chocolate lamington - 1 per serve	\$3.0
Assorted friands (GF) - 1 per serve	\$4.0
Assorted large muffin - 1 per serve	\$4.0
Mini muffins - 2 per serve	\$4.0
Orange & almond loaf (GF) (DF) - 1 per serve	\$4.5
Lemon cashew chia slice, raw (VG) (GF) - 1 per serve	\$3.5
Snikka choc peanut slice, raw (VG) (GF) - 1 per serve	\$3.5
Individual chia & almond pudding, wild berry compote (VG) (GF)	\$5.5 each
Individual yoghurt, lychee, mango coulis & granola (GF) (V)	\$5.5 each

Vegan option available with coconut yoghurt. Add \$1

### *Savoury*

(Minimum order 5 of one item)

Savoury rolls - mix of traditional sausage and spinach & ricotta (V) - 2 per serve	\$4.5
Pumpkin vegan rolls (VG) (GF) - 2 per serve	\$5.0
Individual Mediterranean quiche (V) - 1 per serve	\$3.0
Assorted mini quiches - 2 per serve. Vegetarian option available.	\$2.5
Chorizo, spinach tartlet - 1 per serve	\$3.5
Assorted mini pies - 2 per serve	\$4.5

## LUNCH

### *Make Your Own - Nourish Bowl*

(Minimum order 20)

**Base:** Cous cous and rice noodles (GF)

**Protein:** Choose two (2) - tuna, chilled grilled chicken or chilled pulled pork

**Salad:** Choose five (5) - fresh spinach, sprouts, cherry tomatoes, cucumber, capsicum, broccoli, purple cabbage, chickpeas, kidney beans, sweet potato

**Dressing:** Honey mustard vinaigrette, Asian inspired dressing, sesame seeds

\$15.0 pp

### *Make Your Own - Burger Station*

(Minimum order 20)

Served with onion rings

**Bun:** Fresh bread rolls. GF available, \$1 extra.

**Protein:** Choose two (2): beef patties (GF), chicken patties, pulled pork or vegetable pattie (VG) (GF)

**Salad:** Lettuce, tomato, cheese slices, beetroot

**Condiments:** BBQ sauce, tomato relish, mayonnaise

\$12.5 pp

### *Salad Platters*

Greek salad platter (V)

Caesar salad platter

Rocket, pumpkin, beetroot, walnut salad with balsamic glaze

(VG) (GF)

\$45.0 (serves 20)

### *Individual Salads*

(Minimum order of 5 of one kind)

Greek salad (V)

Caesar salad. Add chicken \$2.5 extra

\$7.5 each

## *Gourmet Deli Sandwiches*

(Minimum order 20)

### **Focaccias:**

Chicken, avocado, sweet potato, red capsicum, mesculin & honey mustard

Falafel, avocado, alfalfa sundried tomato, mesculin and tzatziki (V)

\$7.5 each

### **Baguettes:**

Chicken Caesar with bacon, parmesan, egg, lettuce & Caesar dressing

Shaved leg ham, grain mustard & cheese

Tomato, brie, basil & pesto (V) (N)

\$7.5 each

### **Wraps:**

Chicken, shredded lettuce, tomato, cucumber, carrot

Falafel, hommus, tzatziki, lettuce, tomato, cucumber & carrot (V)

Roast beef, shredded lettuce, tomato, cucumber, carrot

\$7.5 each

Gluten free bagel, extra \$2

## *Classic Sandwiches*

(Minimum order of 5)

A selection of favourites including:

- Ham, cheese & tomato
- Egg & lettuce (V)
- Chicken lettuce and mayonnaise
- Roast beef, tomato & tasty cheese
- Vegetarian salad (V)

GF available, extra \$1

\$5.0 each

## *Sliders*

(Minimum order 10 of one kind)

Brioche slider, Angus beef pattie, pickles, cheese, beetroot relish.  
GF available, extra \$1.

\$4.5 each

Grilled vegetables, haloumi & pesto (V).  
GF available, extra \$1. VG option available.

## *Sushi Roll*

(Minimum order 20)

Individual sushi roll with soy dipping sauce.  
GF and VG options available.

\$3.5 each

## *Quiche & Salad*

(Minimum order 8)

Individual quiche lorraine or pumpkin, feta and pinenut (V)  
quiche with shared Greek salad (V).

\$10.5 each

## *Lunch Box*

(Minimum order 5)

Classic sandwich, mini quiche, mini muffin, juice box & piece of  
fresh fruit. GF available, extra \$1.

\$11.0 each



## PLATTERS

<b>Fruit platter</b> Selection of seasonal fruits	\$40.0 - large \$25.0 - small
<b>Cheese platter</b> Tasmanian Heritage brie, shadow blue cheese & vintage cheddar, crackers, dried and fresh fruits & quince paste	\$95.0
<b>Traditional Ploughman's lunch</b> Sliced leg ham, sliced cheese, ciabatta, Turkish bread, pickled onion, Piccalilli, gherkins & sundried tomatoes	\$85.0
<b>Antipasto platter</b> Cured meats with marinated vegetables & olives, grissini sticks, fresh bocconcini and hommus	\$110.0
<b>Mezze platter</b> Tapenade, baba ganoush, tzatziki, Turkish bread, pita crisp, olives, mixed grilled vegetables, falafels, meatballs, drizzled with olive oil. Vegetarian option available.	\$110.0
<b>Garden board</b> Corn chips, freshly cut crudities & trio of dips (V)	\$55.0
<b>Bread &amp; dip</b> Toasted Turkish & garlic bread with trio of dips (V)	\$55.0
<b>Sushi platter</b> Mixed and vegetable sushi platter with dipping soy (GF) V and VG options available.	\$85.0 - 80 pieces \$135.0 - 120 pieces
<b>Vietnamese rice paper roll</b> A selection of cocktail size meat, vegetarian & seafood rolls. GF, V, VG options available.	\$90.0 - 35 pieces
<b>Hot pastry</b> Classic selection of hot pastries including mini pies, quiches, sausage rolls served with tomato sauce	\$105.0 - 72 pieces \$65.0 - 48 pieces
<b>Vegetarian hot pastry</b> Spinach & fetta rolls, vegetarian tikka pies & mini quiches with tomato relish (V)	\$75.0 - 40 pieces
<b>Green Asian</b> Vegetarian spring rolls, samosa, dim sum and money bags served with ginger & lime sauce (V)	\$85.0 - 144 pieces
<b>Red Asian</b> Spring rolls, pork dumplings, steamed pork buns, chicken dim sum with ginger & lime dipping sauce	\$85.0 - 132 pieces
<b>Skewer platter</b> Mixed platter of beef & chicken skewers served with satay dipping sauce	\$95.0 - 40 pieces \$55.0 - 20 pieces
<b>Arancini platter</b> Vegetarian rice balls served with arrabiata dipping sauce (V) (GF)	\$75.0 - 30 pieces
<b>Dessert platter</b> Selection of delectable bite size cakes & slices	\$55.0 - 20 pieces

## CANAPÉS

Select 4 - \$19.5 per person  
Select 6 - \$24.0 per person  
Select 8 - \$32.0 per person  
\*Service staff included

### *Cold Canapés*

Crostini with fig jam & goats cheese (V)  
Salmon with dill cream on a blini  
Vietnamese rice paper roll, dipping sauce. V and VG options available.  
Mediterranean quiche with relish garnish (V)  
Potato rosti with roast beef & béarnaise sauce  
Roast pumpkin & feta bruschetta with chilli oil (V)

### *Warm Canapés*

Potato wrapped prawn with Marie Rose sauce (GF)  
Pea & mint arancini ball with tomato chutney (V)  
Baked moroccan lamb meatball with mint yoghurt  
Beetroot & goat's cheese tartlet (V)  
Pumpkin & toasted almond samosa with mango chutney (VG)  
Salt & pepper calamari with lime mayonnaise (GF)  
Peri peri chicken skewers with tzatziki  
Mini chicken baos with crispy vegetable & hoisin sauce

### *Walk & Fork*

Additional \$5.5 per person for one (1) Walk & Fork option  
Additional \$1.5 per person to substitute one (1) canape choice  
Must be purchased with canape package.

**Mini fish & chips** with battered barramundi, chips & caramelised lime

**Asian glass noodles** with karaage chicken & sweet soy. Vegan option available (marinated tofu).

**Roasted Tandoori chicken** with roti bread & mint riata. Vegan option available (chickpea).

**Mini American hotdogs** with mustard & caramelised onion

**Chicken & prawn wonton** served on Asian slaw & mango chutney. Vegetarian option available.

**Lamb meatball** with creamy mash & caramelised onion

## **GRAZING STATION**

(\$12.5 pp, minimum 20)

Brie, blue & cheddar cheese with plum paste

Cured meats, olives & bocconcini

Trip of dips with crackers, gourmet breads & corn chips

Vegetable crudités & fresh seasonal fruits

\* Inclusive of table, black linen, disposable biodegradable plates & serviettes

### **DIETARY REQUIREMENTS KEY**

V | Vegetarian

VG | Vegan

GF | Gluten Friendly

DF | Dairy Free

N | Contains Nuts

## BEVERAGES

### **Filtered Vittoria coffee & Lipton Rainforest Alliance assorted tea bags with full cream, light & soy milk**

1 session	\$3.5 pp
2 sessions	\$6.5 pp
3 sessions	\$9.5 pp

### **Juice (2L)**

Orange, apple

\$7.5

### **Soft drink cans**

Coke, Coke No Sugar, Sprite & Sunkist

\$2.5

### **Bottled mineral water**

\$2.5

### **Bottled sparkling water**

\$2.5

### **Bundaberg bottled range**

Lemon lime bitters, passionfruit or ginger beer

\$4.5

### **Bottled Juice range**

Orange, apple, tropical, cloudy apple

\$4.5

## EQUIPMENT HIRE

Trestle tables	\$10.0 each
Trestle tablecloth	\$7.5 each
Floor length tablecloth	\$10.5 each
Crockery	50c per person per session/menu
Juice glassware	50c per person per session/menu
Cocktail table with lycra cover	\$25.0 each (4)
Water cooler	\$30.0 each (4)
15L Neverfail bottled spring water	\$18.0 each

# FREQUENTLY ASKED QUESTIONS

## **Do your quotes include GST?**

Yes, all our quoted prices include GST.

## **How much is delivery?**

Delivery charges are \$10 for on-campus deliveries and \$15 for deliveries to Long Pocket campus. All other areas are priced based on time and distance.

## **When are final numbers/orders required?**

Please inform us of your final numbers or order at least 2 business days prior to your event. If not advised we will proceed with the order as requested.

## **Do you cater for special dietary requirements?**

We are pleased to offer a variety of menu items that are suitable for common dietary requirements such as gluten friendly, dairy free and vegan. Whilst we take all due care we cannot however guarantee the cross contamination of wheat products, dairy products, seafood and items that may contain traces of nuts. We use gluten free certified products, however we cannot classify them as gluten free due to products being prepared in a kitchen that may contain other gluten products.

## **Are you available after hours and on weekends?**

Whilst we mainly operate Monday to Friday, weekend orders can be arranged based on a minimum spend. A surcharge will apply. An after-hours collection fee may apply for late night drop off and pickups.

## **Will our catering order meet our event sustainability requirements?**

Schonell Events & Catering is proud to offer a drop off and pick up service of reusable platters and inclusion of sugarcane pulp plates, bamboo cutlery and biodegradable cups with all orders. If, however crockery and glassware is required this can be arranged for a small additional fee. We are a member of the UQ Unwrapped program and all our single-use plates, cutlery and cups are commercially compostable or biodegradable.

## **Can you customise a menu to suit my event?**

Yes, we are able to provide bespoke catering menus to better suit your event or function needs. We are also able to provide alternative options to the current menu. If you would like a bespoke menu, please provide us with your budget and requirements.

## **Are service staff available?**

Yes, service staff can be hired at a minimum of 2 hours. Surcharges apply for weekends and public holidays. Service staff are required for alcohol service and recommended for events with large numbers and crockery.

## **Can I cancel my order?**

Cancellations within 48 hours will incur 50% charge. Cancellations within 24 hours incur 100% charge.

## **How do I make payment?**

UQ faculties can make payment post event via credit card or bank transfer. For payment via purchase order, the reference number should be submitted to Schonell Events & Catering prior to your event.

## **How do I place an order?**

Simply email our friendly experienced team at [schonell.events@uqu.com.au](mailto:schonell.events@uqu.com.au). Please include the date of your event, location, time for delivery and pick up and any additional requirements such as equipment hire.



## CONTACT US

We pride ourselves on our flexibility and welcome queries regarding customisation of packages. Please contact us to discuss how we can offer bespoke options to best meet your needs.

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### ST LUCIA

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